CLAIMS

1. A container-packed, oil-in-water type emulsified food product, comprising an oil-in-water type emulsified food comprising edible oil and fat, vinegar, and egg yolk, wherein said food is packed and sealed in a container with an oxygen barrier property and has a dissolved oxygen concentration of 0.8 to 8.1 $\%O_2$ immediately after manufacturing.

2. The container-packed, oil-in-water type emulsified food product according to claim 1, wherein the dissolved oxygen concentration immediately after manufacturing is 1.0 to 7.1 $\%O_2$ as a value obtained by measuring with a fluorescence-type oxygen meter.

3. The container-packed, oil-in-water type emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after manufacturing is 0.5 to 6.2 $\%O_2$.

4. The container-packed, oil-in-water type emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after

manufacturing is 0.6 to 5.7 $\%O_2$ as a value obtained by measuring with a fluorescent oxygen meter.

5. A method for manufacturing a container-packed, oil-in-water type emulsified food product comprising an oil-in-water type emulsified food comprising edible oil and fat, vinegar and egg yolk , comprising the steps of:

adjusting a dissolved oxygen concentration in the oil-in-water type emulsified food to 0.8 to 8.1 $\%O_2$ by deoxygenation treatment of the oil-in-water type emulsified food or starting materials therefor; and

packing and sealing the food in a container with an oxygen barrier property.

6. The method according to claim 5, wherein the dissolved oxygen concentration in the oil-in-water type emulsified food is adjusted to 1.0 to 7.1 $\%O_2$ as a value obtained by measuring with a fluorescent oxygen meter.